CONTENTS

JANUARY. No. 1

Blindness and Other Diseases in Children Arising in Consequence of Deficient Nutrition (Lack of Fat Soluble A Factor). Dr. C. E. Bloch..... 1
On the Protein Requirement of Milk Production. J. August Fries, Winfred W. Braman and Max Kriss..... 11
The Effect of Gestation upon Lactation in the Dairy Cow. A. C. Ragsdale, C. W. Turner and Samuel Brody..... 24
Measuring Quality in Ice Cream, R. C. Fisher and H. F. Judkins..... 31
Some Factors Affecting the Keeping Quality of Whole Milk Powders. C. D. Dahle and L. S. Palmer..... 40
The Metabolism of Calcium, Magnesium, Phosphorus and Sulfur in Dairy Cows Fed High and Low Protein Rations. C. F. Monroe..... 58
A Quantitative Determination of the Ammonia, Amino Nitrogen, Lactose, Total Acid, and Volatile Acid Content of Cow's Milk. Henrietta Lisk.. 74
A Cheese Factory Test for Critical Degrees of Acidity. J. L. Sammis and Fred Santschi..... 83
The Influence of Certain Factors on the Hydrogen Ion Concentration of Milk. I. Eli Duncombe..... 86
Studies in the Growth and Nutrition of Dairy Calves. IX. The Addition of Tomatoes to a Milk Ration. Andrew C. McCandlish..... 94
Annual Meeting of the American Dairy Science Association..... 107

MARCH. No. 2

Reading the Fat in Cream Tests. George Spitzer and W. F. Epple..... 131
First American World's Dairy Congress a Success. J. H. Frandsen..... 138
The Effect of Storage on the Peroxidase Activity of Whole Milk Powders. C. D. Dahle and L. S. Palmer..... 141
The Color of Cow's Milk and Its Value. F. J. Doan..... 147
True Protein Versus Crude Protein as a Basis for Computation of Feeding Standards. E. B. Forbes..... 154
Studies in the Growth and Nutrition of Dairy Calves. X. Self-Feeding a Grain Mixture to Young Calves. Andrew C. McCandlish..... 160
Associative Action as a Cause of Yellow Color in Yeast Colonies. B. W. Hammer..... 163
Variations in Amount of Milk and Per Cent of Fat in the Milk from Different Quarters of the Cow's Udder. J. B. Fitch and Lynn Copeland..... 169
The Viscosity of Natural and Remade Milk. Oscar L. Evenson and Leslie W. Ferris..... 174
The Relation Between Age and Fat Production in Dairy Cows. Arthur C. Ragsdale, Charles W. Turner and Samuel Brody..... 189
The Effect of Milk Plant Operations on the Amount of Cream Rising on Milk. W. H. Martin and W. B. Combs..... 197

Dairy Notes 205
Review of Dairy Literature 210

MAY. No. 3

Condensed and Powdered Buttermilk for Dairy Calves. C. H. Eckles and T. W. Gullickson 213
A Study of the Birth Weight and Gestation of Dairy Animals. J. B. Fitch, P. C. McGilliard and G. M. Drumm 222
The Effect of Heat on the Activity of the Enzyme Peroxidase as Found in Milk. George Spitzer and M. C. Taylor 234
The Influence of Certain Factors on the Hydrogen Ion Concentration of Milk. II. Temperature Changes. Eli Duncombe 245
The Rate of Milk Secretion as Affected by an Accumulation of Milk in the Mammary Gland. A. C. Ragsdale, C. W. Turner and Samuel Brody 249
The Influence of the Stage of Lactation on the Production of Dairy Cows. Andrew C. McCandlish 255
Relation of Milk Production to the Twinning Tendency. Glenn A. Hunt 262
The Effect of an Incomplete Removal of Milk from the Udder on the Quantity and Composition of the Milk Produced During the Immediate Subsequent Milkings. F. A. Davidson 267
Vitamines in Dairy Products. Harry G. Lindquist 294
Review of Foreign Dairy Literature. R. C. Fisher 306
American Dairy Science Association 309

JULY. No. 4

Intrauterine Development of the Bovine Fetus in Relation to Milk Yield in Guernsey Cattle. John W. Gowen 311
The Phenol Coefficient and Relative Disinfecting Power of Sodium Hypochlorite. IV. Harper F. Zoller and Sylvia M. Eaton 318
The Bacterial Content of Ice Cream. A. C. Fay and N. E. Olson 330
The Relation Between Yeasts and Moulds and the Keeping Quality of Butter. Donald Bethune Shutt 357
Adulterated Acid as a Possible Source of Error in Testing Milk by the Babcock Method. Wm. E. Petersen 361
The Influence of Pasteurization and Diet of the Cow on the Anti-Scorbutic Potency of the Milk. Thomas M. Olson and Lynn Copeland 370
A Colorimetric Picric Acid Method for Determining Lactose. H. R. Bierman and F. J. Doan 381
The Official Test in the South and the Preliminary Milking. Earle Brintnall 393
Summary of Minutes of Meeting of Southern Division, American Dairy Science Association, Birmingham, Alabama, January 10, 1924. J. A. Gamble 403
Review of Foreign Dairy Literature. H. A. Bendixen 407
Dairy Notes 411
American Dairy Science Association Members for 1924 413

SEPTEMBER. No. 5

Yeast as a Supplementary Feed for Calves. C. H. Eckles, V. M. Williams and J. W. Wilbur. L. S. Palmer and H. M. Harshaw 421
A Study of the Factors Affecting the Growth of Dairy Heifers. S. W. Mead, Wm. M. Regan and John W. Bartlett 440
The Improvement of Flavor and Keeping Quality of Hand-Separator-Cream Butter. M. Mortensen 460
The Relation of Natural Acidity in Milk to Composition and Physical Properties. Frank E. Rice and Alton L. Markley 468
Facts About Carbonated Butter. O. F. Hunziker 484
Sweetened Condensed Milk. II. A Comparative Study of Methods for Determining Total Solids. R. C. Fisher and Frank E. Rice 497
The Disposal of Dairy Wastes. Lillian C. Burroughs 503
Clarification of Milk for Cheese Making. W. B. Combs, W. H. Martin and N. A. Hugglar 524
Review of Foreign Dairy Literature. H. A. Bendixen 530

NOVEMBER. No. 6

A Study of the Relation Between Feed Consumption and Milk Secretion. C. W. Turner 535
The Correlation Between Changes in Age and Milk Production of Dairy Cows Under Other Than Official Testing Conditions. R. S. Clark 547
Further Studies On the Bacterial Flora of the "Kingston Cheese." C. D. Kelly 555
A Comparative Study of Methods for Determining Total Solids in Ice Cream. Richard C. Fisher and Charles C. Watts 576
The Use of True and Imitation Vanilla Extracts in Ice Cream. H. B. Pierce, W. B. Combs and W. F. Borst 585
Index to Volume VII 591